

Patent claims:

1. A method of producing raw sausage by an accelerated maturing process on the basis of known recipes and basic principles of typical kinds of raw sausage, characterized by the fact that provisions are made that based upon natural processes of raw sausage production there is a rapid increase of the number of microorganisms of micrococci and/or lacto-bacteriae or the like.
2. The method of claim 1, characterized by the fact that folic acid and/or folate is added in a uniform distribution.
3. The method of claim 2, characterized by the fact that between 4 mg and 25 mg of folic acid and/or folate per kg of raw sausage meat, preferably 10 mg folic acid and/or folate uniform per kg of raw sausage meat is added in a uniform distribution.
4. The method of claim 2, characterized by the fact that folic acid and/or folate is added in a uniform distribution during the operating step of adding spice.
5. The method of at least one of the preceding claims, characterized by the fact that no starter cultures are added to the process.

## Amended Claims

[received at the International Bureau on 13 July 2004 (13.07.04)]

original claims 1-5 replaced by amended claims 1-4]

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## Patent Claims

- 10 1. A method of producing raw sausage by an accelerated maturing process on the basis of known recipes and basic principles of typical kinds of raw sausage, characterized by the fact that folic acid and/or folate is added in a uniform distribution, that on the basis of natural processes of raw sausage production there takes  
15 place a rapid increase of the present population of the number of microorganisms of micro-cocci and or lacto-bacterae forming lactic acid.
- 20 2. The method of claim 1, characterized by the fact that between 4 mg and 25 mg of folic acid and/or folate per kg of raw sausage meat, preferably 10 mg of folic acid and/or folate per kg of raw sausage meat, is added in uniform distribution.
- 25 3. The method of claim 1 and 2, characterized by the fact that folic acid and/or folate is added in a uniform distribution during the operational step of adding spice.
- 30 4. The method of at least one of the preceding claims, characterized by the fact that no starter cultures are added to the process.